

Competitors Name:_____ School:_____ #_____

Wisconsin FCCLA 2015 State Leadership Conference Culinary Knife Skills

Equipment List:

The following items are the only tools allowed:

Check:	Required Equipment:
	1-Utility Tray (<u>No Larger than 15" X 20" inches</u>)
	1-NSF Approved Cutting Board (<u>No Larger than 15" X 20" inches</u>)
	1-Spray Bottle Approved Sanitizer (<u>Sealed in a Large Zip Lock Bag</u>)
	1-(8" to 10"-inch) French/Chef's Knife (<u>Wrapped in Knife Holder/Cardboard</u>)
	1-Vegetable Peeler
	1-Paring Knife (<u>Wrapped in Knife Holder/Cardboard</u>)
	1-Roll Parchment Paper
	1-Pen
	1-Box Disposable Food Handler Gloves
	2-Dish Cloths
	2-Dish Towels

***Water will be available.

***A sink may not be available.

1. Each participant must pack their own plastic/rubber covered container of equipment.
2. Tubs and equipment cannot be shared with another student in competition.
3. Containers must be CLEAN as well as equipment.
4. Label All Larger Equipment with name of school and city. Label aprons, hats, & chef jackets on the inside.
5. DO NOT PUT APRONS, HATS, HAIR NETS, or CHEF JACKET'S IN TUBS!!!!!!
6. Any additional items not on the list will be removed from the container prior to competition.
and returned to the participant after competition.
7. Equipment containers should be labeled with the NAME OF THE STUDENT, NAME OF THE SCHOOL
AND NAME OF THE EVENT on the top and both ends of the container.
8. Containers are to be brought to Monday's Chapter Registration and Check-In.
9. Containers will be turned in at that time and locked and secured until time of departure for competition.
10. Items may not be added or taken out of the containers after Check-In.
11. ONLY STUDENTS IN COMPETITION WILL BE ALLOWED IN THE CHECK IN ROOM.